

TETHEROW

BANQUET & EVENT MENU



Charlotte Dupont Photography

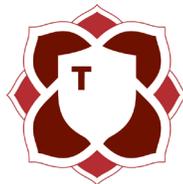


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LET'S CREATE AN AMAZING EVENT

A great meal will linger in your mind far past the time it meets your taste buds and a well-planned menu should complement your event in an understated yet noticeable way. The Tetherow banquet and catering staff is fully engaged in delivering the highest level of service to your event. Using locally sourced ingredients as often as possible, from beer to produce to meat, allows us to display the best of Central Oregon and to support this beautiful place we call home. We hope you will enjoy the final product as much as we enjoyed crafting it!

Here's to your great event!

MENU KEY:



= Tetherow Staff Picks

∨ = Vegetarian

gf = Gluten Free

* = Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BANQUET AND CATERING GUIDELINES

Menu Guarantees & Course Selections

Confirmation of number of guests for each event and notification of any dietary needs or allergies is required five business days prior to the event. Meal course selections will be due two weeks prior to the event. If attendance falls below the guarantee, the host is responsible for the number guaranteed or the actual number of guests served, whichever is greater. Menu and beverage prices are subject to change. All prices are per person unless otherwise noted.

Our Chef is pleased to provide vegetarian, vegan and gluten free alternatives for you and your guests. Menu items are subject to substitutions depending on quality and availability.

All plated and buffet meals come with non-alcoholic beverage service, including regular and decaf coffee, hot herbal tea and hot chocolate or cider.

Custom Menus & Culinary Experiences

We are happy to prepare and design a menu tailored to suit your group's specific needs. Inspired by the surroundings in Central Oregon, our Chef will create a menu using locally sourced products whenever possible. Please contact the sales team at salesteam@tetherow.com and we would be happy to assist in planning your custom culinary experience.

Service Charge and Fees

A 22% service charge will be added to all food and beverage charges.

Catered Functions

Please note that Tetherow is the sole purveyor of all food and beverage for onsite events. All food and beverage (with the exception of wedding cakes) are provided by Tetherow only. Due to strict Oregon food preparation guidelines and liability issues, no leftover food may be taken out of a function room. All buffets will be left out for 1 hour unless otherwise specified in order to ensure the highest quality of our food.

Tetherow is pleased to cater buffets to your hospitality suite, vacation rental home, or offsite location. Our offsite catering service includes appropriate staffing, complete set up and teardown of tables and chairs, linens and place settings. Please note that there is an additional \$50 set up/takedown fee plus a \$40 per team member per hour fee to cater private events.

Signs and Displays

Pre-approved signage is permitted in the registration area and in the private function areas only. No signs are permitted in the Clubhouse or other public areas. With advance notice, we can prepare a sign for your function at a nominal charge.

Appetizers

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APPETIZERS

CHILLED APPETIZERS

Appetizers priced per person, minimum of 25 per item. \$50 per hour for passed appetizers.

Dungeness crab salad in French puff pastry with dill and preserved lemon \$5

Charcuterie skewers with Italian olives, sopprasata, mozzarella, prosciutto and Gruyere \$4 *gf*

Scallop ceviche on a michelada tortilla chip with napa cabbage and pineapple pico de gallo \$4 * *gf*

Wagyu sirloin tartare on peppered crostini with truffle oil, pickled onion, Parmesan and fried capers \$4*

Citrus grilled prawns with guajillo chili sauce and horseradish crema \$3 *gf*

Parmesan crisp with goat chèvre mousse and micro greens \$3 √ *gf*

Herb and truffle carpaccio crostini with horseradish mousse and micro greens \$3 *

Smoked salmon mousse on an olive oil crostini with preserved lemon and micro greens \$3

Prosciutto-wrapped asparagus with saffron aioli and Parmesan \$3 *gf*

Ahi poke in pickled cucumber cup with avocado, cilantro, pickled ginger and black sesame seeds \$3 * *gf* 

Hummus cups with dipping veggies, feta, olives and fried pita chips \$3 √

Cashew chicken lettuce wrap with hoisin, kimchee, scallion and Sriracha \$2

Pickled deviled eggs with tarragon, saffron aioli and Hawaiian black salt \$2 √ *gf*

Pinot noir poached pear on almond butter crostini with Rogue Creamery "Oregonzola" bleu \$2 √ 

SEASONAL CHILLED APPETIZERS

Winter: Poached NW mussels with grapefruit salsa \$3 *gf*

Spring: Belgian endive with heirloom tomato, mozzarella, sweet pea "guacamole" \$2 √ *gf*

Summer: Caramelized apricot stuffed with smoked chicken salad, pistachios and micro greens \$4 *gf*

Autumn: English cucumber rolled with smoked salmon, artichoke-mascarpone spread, dill and salmon roe \$3 *gf*

HOT APPETIZERS

Appetizers priced per person, minimum of 25 per item. \$50 per hour for passed appetizers.

Chicken Colorado skewer with chimichurri \$3 *gf*

Chinese 5 Spice beef kabob with hoisin-lime glaze and toasted sesame seed \$3 *

Verde pork carnitas on michelada tortilla chip with napa cabbage, avodaco-radish pico and cotija \$3 *gf*

Bison meatballs with fire roasted marinara, Gruyere and basil \$3 *gf* 

Marcona almond stuffed dates wrapped with prosciutto, balsamic reduction
and extra virgin olive oil \$3 *gf*

BBQ brisket on grilled baguette with smoked onion jam, grated horseradish and chive \$3 

Italian olive and fennel sausage poppers with romesco sauce \$3 *gf*

Jerk chicken skewer with chili pineapple glaze and cilantro \$3 *gf*

Bacon jam on grilled baguette with Black Butte Porter glaze and charred scallion \$3 

Truffled mac and cheese fritters with garden herbs \$3 √

Chipotle balsamic marinated beef kabob with paprika, lime and cilantro \$3 * *gf*

Truffle sausage flatbread with caramelized onion and goat chèvre \$2

Prosciutto and fig flatbread with Gruyere, extra virgin olive oil and garden herbs \$2

Caprese flatbread with pesto, fresh mozzarella and grape tomatoes \$2 √

Buffalo chicken flatbread with celery, carrot, bleu cheese and spicy wing sauce \$2

Cornmeal crusted artichokes with saffron aioli and chive \$2 √ *gf* 

Mushroom risotto fritter with Gruyere and saffron aioli \$2 √ *gf*

Duxelle goat cheese stuffed mushrooms with balsamic glaze extra virgin olive oil \$2 √ *gf*

Quinoa fritter with saffron aioli and fried capers \$2 √ *gf*

Spanakopita flaky pastry filled with spinach and feta, served with tzatziki \$2 √

Fried three cheese ravioli with fire roasted marinara \$2 √

SEASONAL HOT APPETIZERS

Winter: Smoked gouda fondue with roasted veggie-crouton dipping skewer \$3 [✓]

Spring: Lamb sausage on olive oil pita chip with Greek yogurt, pickled onion, feta and micro greens \$3

Summer: Crispy prosciutto-wrapped Anjou pears with mint and Black Butte Porter glaze \$3 *gf*

Autumn: Warm butternut squash bruschetta on grilled baguette with goat chèvre, fig compote and spiced pepitas \$3 [✓]

PLATTERS

Priced per person, minimum of 10 people.

The Artisan Board

Specialty cured meats and artisan cheeses served with oat crackers, grilled baguette, house pickled vegetables and a variety of mustards and preserves \$13

The Mediterranean

Olive tapenade and romesco with pita chips, roasted garlic hummus, marinated mozzarella and sun-dried tomato, vegetable melange, mushrooms and pickled artichokes \$10

La Pâtisserie

Locally sourced and house made pastries and bagels with strawberry jam, apricot-orange marmalade, berries, cream cheese and whipped butter \$8

Seasonal Fruit Tray

Beautiful display of tropical and local fruit (varies with season) \$6

French Brie Puff Pastry

Served with pistachios, maple berry sauce and crackers \$5 *gf on request* 

Farmer's Bounty

Assortment of artisan seasonal vegetables with buttermilk ranch \$4

Custom Ice Carving

Market Price

Add a coffee station for only \$4 per person! Includes regular and decaf coffee, hot herbal tea, hot chocolate and hot cider.

Breakfast

Buffet.....	11-12
Plated.....	13
Quickstep.....	13



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BREAKFAST BUFFET

BREAKFAST

Includes regular and decaf coffee, hot herbal tea, hot chocolate and cider.

TETHEROW SIGNATURE BUFFET

Includes seasonal fruit salad √ *gf*

\$25 per person

Potatoes - Select 1:

- Roasted Yukon potatoes with garden herbs √ *gf*
- Spanish potatoes with peppers, artichokes, caramelized onions and garden herbs √ *gf*
- Griddled hash browns √ *gf*
- Potato cakes with roasted tomato bruschetta and Gruyere √ *gf*

Bread - Select 1:

- Cinnamon-Grande Marnier French toast with berry compote √
- Oatmeal with blueberries, cream, honey and toasted almonds √ *gf*
- Granola parfait with Greek yogurt, berry compote and mint √ *gf*
- Buttermilk biscuits and country sage gravy √
- Variety of fresh baked breakfast pastries √
- Breakfast corn grits with mascarpone, real maple syrup and toasted pecans √ *gf*

Eggs - Select 1:

- Classic scrambled eggs with garden herbs √ *gf*
- Scrambled eggs with spinach, mushrooms and cheddar √ *gf*
- Frittata with country ham, leek and Gruyere cheese *gf*
- Frittata with bell peppers and caramelized onions √ *gf*
- Ham, arugula and egg "basket" with shaved Parmesan *gf* 
- Huevos rancheros chilaquiles: black beans, scrambled eggs, peppers, onions and cotija cheese layered with corn tortillas and chili colorado sauce √ *gf*
- Poached eggs over garden vegetable hash √ *gf*

Meat - Select 2:

- Apple wood smoked bacon *gf*
- Pork sausage links *gf*
- Maple glazed ham *gf*
- Smoked beef brisket *gf*
- Chicken apple sausage links *gf*

Add a Bloody Mary/Mimosa Bar for only \$14 per person!

~ continued ~

CONTINENTAL

House granola with Greek yogurt and fresh berries [✓] *gf*

Assorted Pastries

Seasonal fruit salad [✓] *gf*

Hard boiled eggs [✓] *gf*

\$17 per person

OMELET ACTION STATION *gf*

Omelets, scrambled eggs, whole eggs, egg whites

Ham, bacon, smoked chicken, house smoked salmon

Tomato, green onion, bell peppers, mushrooms,

avocado

\$20 per person

\$75/hour chef fee for omelete action station

PANCAKE ACTION STATION

Maple syrup, whipped cream, butter, peanut butter,

chocolate and Oregon berry sauces [✓]

Fresh berries, chocolate chips and chopped bacon

\$18 per person

\$75/hour chef fee for pancake action station

ENHANCEMENTS

Per person

Any one dish from the Signature Breakfast \$3

Broiled grapefruit brulée with brown sugar \$1 [✓] *gf*

Artisan salami and cheese platter \$10

Salmon lox, capers and pickled vegetables on mini bagel with dill cream cheese \$5

Toaster station: assorted sliced breads, bagels, plain and roasted garlic herb cream cheese,

butter and preserves \$5 [✓]

Bloody Mary/Mimosa bar \$14

BREAKFAST PLATED & QUICKSTEP

PLATED

Includes regular and decaf coffee, hot herbal tea, hot chocolate or cider. Served with fruit.

Please select 3, 1 vegetarian recommended. \$19 per person.

Blueberry-bacon pancakes served with crispy bacon and brûléed Brie cheese *available as vegetarian*

Hole in one biscuits and country sausage gravy with herb scrambled eggs and crispy bacon

Classic eggs Benedict with heirloom tomato, Canadian bacon, spinach, béarnaise and Yukon hash *

Cherrywood smoked corn brisket hash with bell peppers, onion, tomatoes, Yukon hash, goat cheese and two fried eggs topped with lemon-chili hollandaise * *gf*

Quinoa power bowl borracho black beans with quinoa, feta, tomatoes, salsa and onion in a bowl topped with fried egg, avocado and crema 

QUICKSTEP BREAKFAST – FOR HERE OR TO-GO

Served with fruit. \$12 per person.

Select 1:

Breakfast burrito with sausage, potatoes, egg, cheddar, avocado, peppers, onions and mushrooms with guajillo salsa *available as vegetarian*

Breakfast sandwich on an English muffin with egg, country ham, cheddar and avocado *gf on request and available as vegetarian*

Fried chicken and waffle breakfast sandwich with bacon and maple syrup

Continental box cheeses, salami, hard boiled egg, roasted nuts, mini bagel and whipped cream cheese

Lunch

Buffet.....	15-16
Plated.....	17-18
Quickstep.....	19



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LUNCH BUFFETS

SIGNATURE HOT LUNCH BUFFET

Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate and cider. \$36 per person.

SIDES *Please choose 2.*

Grilled seasonal vegetables with olive oil, herbs and lemon √ *gf*

Cranberry-hazelnut wild rice pilaf √ *gf*

Mesclun salad with sunflower seeds, Parmesan and dressing options √ *gf*

Baked potato salad with Tillamook cheddar, green onion and bacon *gf* 

Greek orzo pasta salad with grilled vegetables, preserved lemon vinaigrette and feta cheese √

Caesar salad romaine, tomatoes, Parmesan and anchovy crostini √

Kale quinoa salad with cucumbers, pickled onions and feta cheese √ *gf*

Sautéed green beans with Oregon mushrooms, garlic and white balsamic vinegar √ *gf*

Any soup on page 16

ENTRÉES *Please choose 2, 1 vegetarian recommended.*

Champagne marinated grilled chicken breast with preserved lemon beurre blanc *gf*

Chicken artichoke pasta with oven roasted tomatoes, pesto alfredo and Parmesan 

Pesto stuffed portobello with mozzarella and tomato marinara √ *gf*

Pan seared Alaskan cod with puttanesca sauce *gf*

Three cheese ravioli primavera with seasonal vegetables, olive oil, champagne vinegar and basil √

Fennel-rubbed pork loin with apple-cranberry cumberland sauce * *gf*

Eggplant Parmesan with ratatouille √ *gf*

Broccoli beef and udon noodle stir fry with carrot, shiitake mushrooms, scallion sesame seeds
available as vegetarian

DESSERTS *Please choose 2 from page 16.*

SOUP, SALAD AND SANDWICH BUFFET

\$32 per person

Create your own salad with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options. *gf*

Sandwich bar includes sliced breads, cheeses, ham, turkey, roast beef, lettuce, tomato, red onion and a variety of condiments. Includes a gluten free bread option.

Soups - Select 1:

Fire roasted tomato soup *gf*

Vegetable minestrone soup with northern white beans *gf*

Chicken pozole with crispy tortilla chips *gf* 

Seasonal Soups

Winter: chocolate beef and barley with hearty root vegetables

Spring: Oregon seafood and bacon chowder • **Summer:** chilled gazpacho tomato soup with avocado *gf*

Autumn: butternut squash bisque with spiced crème fraîche *gf*

Desserts - Select 2:

Flourless ganache brownie bites with salted caramel sauce *gf* 

Warm apple pinwheels with amaretto sauce and hazelnut brittle *gf*

Beignet bites with cinnamon sugar, espresso chocolate and salted caramel sauces *gf*

Oregon berry tartlets with Greek yogurt mousse and apricot *gf*

Fresh baked cookies chocolate chip, peanut butter and chef's choice *gf*

Lemon poppy seed cheesecake bites with blueberries and lemon zest served on a tuile cookie *gf*

LUNCH PLATED

PLATED

Includes fresh rolls with whipped butter.

ENTRÉE SALADS

Please select 3. All salads available as vegetarian. Choose 1 plated dessert (on page 34). \$22 per person.

- Pear, hazelnut and bleu cheese** salad with mixed greens, berry vinaigrette and grilled chicken breast *gf* 
- 5 spice ahi tuna** with wontons, greens, pea shoots, cucumber, pickled onion and ginger-sesame dressing *
- Cobb salad** with romaine, smoked chicken, bacon, tomatoes, cucumber, avocado, bleu cheese and egg *gf*
- Salmon Caesar** with romaine, tomatoes, Parmesan and anchovy crostini *
- Grilled chicken Caesar** romaine, tomatoes, Parmesan and anchovy crostini
- Burger salad** Cascade Natural beef patty with pickles, onions, cheddar, tomatoes, quinoa and greens * *gf*

SANDWICHES

Includes choice of chips, veggies, fire roasted tomato soup or garden salad with champagne vinaigrette.

Please select 3, 1 vegetarian recommended. Choose 1 plated dessert (on page 34). \$20 per person.

- Artichoke chicken** smoked chicken breast, artichoke spread, avocado, tomato and spinach on ciabatta
- Golf club** turkey, bacon, lettuce, tomato, Swiss and cheddar, avocado, with Dijonnaise on toasted sourdough 
- Wagyu cheesesteak** worcestershire-marinated Wagyu beef with grilled onions and peppers and Tillamook cheddar on toasted ciabatta with horseradish crema *
- Pork belly Reuben** slow smoked pork belly on grilled rye with sauerkraut, Swiss and Russian dressing
- Grilled chicken Caesar wrap** crispy romaine lettuce, tomato, Parmesan and smoked chicken in a flour tortilla wrap
- Broiled salmon sandwich** Napa cabbage slaw, pickled onions and lemon caper aioli on a kaiser bun *
- Tetherow burger** IPAioli and traditional veggie sides with choice of Tillamook cheddar *
- Herbivore** homemade black bean, corn and chickpea patty with guacamole, pickled onions and cotija ˇ
- Portobello sandwich** pesto-stuffed portobello with melted Parmesan and artichoke spread on ciabatta with balsamic reduction, sun-dried tomato and spinach ˇ
- Greek wrap** roasted tomatoes, cucumbers, hummus, olives, pickled onions, feta, and crispy romaine with tzatziki sauce ˇ

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FINER LUNCH FARE

Includes fresh rolls and whipped butter and choice of 1 plated dessert (on page 34). \$35 per person.

Add an additional course for \$5 per person.

Starters - Select 1:

Any soup on page 16

Caesar anchovy crostini, marinated tomatoes and Parmesan

Iceberg wedge "Oregonzola" bleu cheese dressing, marinated tomatoes and smoked bacon *gf*

Garden salad tomato, cucumber, Parmesan, shaved fennel and carrot with champagne vinaigrette *gf*

Pear, hazelnut and bleu cheese salad with mixed greens and berry vinaigrette *gf*

Entrées - Select 3, 1 vegetarian recommended:

Penne chicken artichoke with oven dried tomatoes, pesto alfredo and Parmesan 

Pan seared NW salmon with honey mustard and tarragon glaze, hazelnut-cranberry rice pilaf and grilled lemon spinach * *gf*

Smoked chicken marsala with roasted shallot and mushroom marsala sauce, hazelnut-cranberry rice pilaf and grilled lemon asparagus *gf*

Wagyu sirloin steak and roasted potatoes with herbs de Provence, pinot noir demi glaze, grilled lemon asparagus and "Oregonzola" bleu cheese sauce * *gf*

Buttermilk, herb and cornmeal crusted chicken breast with chardonnay gravy, roasted garlic mashers potatoes and grilled asparagus *gf*

Pork cordon bleu with prosciutto, Gruyere, grilled lemon asparagus, lemon-thyme jus and yam mashed potato *gf* 

Eggplant Parmesan Napoleon grilled lemon spinach, roasted bell pepper, olives and ratatouille *gf*

Pesto stuffed portobello with creamy polenta, grilled lemon spinach, mozzarella, balsamic glaze and Oregon extra virgin olive oil *gf*

Creole stuffed bell pepper basmati rice, green onion, celery and okra served with oven roasted tomato-corn maque choux and grilled lemon spinach *gf*

Griddled garden herb risotto cakes sautéed Oregon mushrooms, Gruyere, romesco sauce and grilled green beans *gf*

SANDWICHES FOR HERE OR TO-GO

QUICKSTEP LUNCH SANDWICHES – FOR HERE OR TO-GO

\$16 per person. Includes chips and chocolate chip cookies.

Select 3, 1 vegetarian recommended:

Artichoke chicken smoked chicken breast, artichoke spread, avocado, tomato and spinach on ciabatta

gf on request

Golf club turkey, bacon, lettuce, tomato, Swiss and cheddar, avocado, with Dijonnaise on toasted

sourdough *gf on request*

Chicken Caesar wrap crispy romaine lettuce, tomato, Parmesan and smoked chicken in a

flour tortilla wrap

Portobello pesto-stuffed portobello with melted mozzarella and artichoke spread on ciabatta with

balsamic reduction, sun-dried tomato and spinach *~ gf on request*

Greek wrap roasted tomatoes, cucumbers, hummus, olives, pickled onions, feta and

crispy romaine with tzatziki sauce *~*

Almond butter on whole wheat with poached pear and sliced fresh apple *~ gf on request*

Dinner

Buffet..... 21-23

Plated..... 24-26



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DINNER BUFFETS

SIGNATURE BUFFET

Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate, cider, and a choice of 2 desserts (on page 34).

\$45 per person.

SIDES

Please select 2.

Mixed greens salad with veggies, sunflower seeds, Parmesan cheese and dressings √ *gf*

Caesar salad romaine, tomatoes, Parmesan and anchovy crostini

Any soup on page 24

Greek orzo pasta salad with grilled vegetables, preserved lemon vinaigrette and feta cheese √

Roasted Yukon potatoes with rosemary and sage √ *gf*

Grilled seasonal vegetables with olive oil, herbs and lemon √ *gf*

Creamy polenta with grilled bell peppers, red and green onions and roma tomatoes √ *gf*

Roasted garlic mashed potatoes √ *gf*

ENTRÉES

Please select 3, 1 vegetarian recommended.

Worcestershire-marinated wagyu sirloin steak with Oregon mushroom demi * *gf*

Pan seared NW salmon with honey mustard and tarragon glaze * *gf*

Grilled vegetable lasagna with kale and marinara √ 

Fennel-rubbed pork loin with apple-cranberry cumberland sauce * *gf*

Pan seared Alaskan cod with puttanesca sauce *gf*

Smoked turkey breast with orange-mint marmalade glaze *gf*

Champagne-rosemary marinated chicken breast with preserved lemon beurre blanc *gf*

Three cheese ravioli primavera with peppers, tarragon tomato, basil, preserved lemon vinaigrette and parmesan √

Farmer vegetable risotto with Gruyere and truffle oil √ *gf*

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CASCADES BUFFET

Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate, cider, and a choice of 2 desserts (on page 34).

\$55 per person.

SIDES

Please select 3.

Any Signature Buffet sides, plus:

Any soup on page 24

Kale quinoa salad with cucumbers, pickled onions and feta √ *gf*

Smoked cheddar mac and cheese

Roasted cauliflower with truffle oil, herbs and lemon √ *gf* 

Sautéed green beans with Oregon mushrooms, garlic and white balsamic vinegar √ *gf*

Cranberry-hazelnut wild rice pilaf √ *gf*

Yam mashed potatoes √ *gf*

ENTRÉES

Please select 3, 1 vegetarian recommended.

Any Signature Buffet entrées, plus:

Pinot gris poached salmon with olive-tomato salsa cruda and capers * *gf*

Argentinian grilled flat iron steak with roasted tomatoes and chimichurri sauce * *gf* 

Buttermilk, herb and cornmeal crusted chicken breast with chardonnay gravy *gf*

Pork loin cordon bleu with prosciutto, Gruyere and lemon-thyme jus * *gf*

Roasted turkey breast with orange marmalade glaze and garden herbs *gf*

Brown butter trout with almond beurre blanc *gf*

Salisbury steak with Cascade Natural beef patty and Oregon mushroom demi glaze * *gf*

Oregon mushroom and three cheese ravioli with pesto alfredo and Parmesan √

Pesto stuffed portobello with roasted tomatoes, mozzarella and marinara √ *gf*

Eggplant Parmesan with puttanesca √ *gf*

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HIGHLANDS BUFFET

Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate, cider, and a choice of 2 desserts (on page 34).

\$70 per person.

SIDES

Please select 3.

Any Cascades or Signature Buffet sides, plus:

Any soup on page 24

Heirloom caprese salad with mozzarella, pesto vinaigrette, balsamic reduction and pine nuts *✓ gf*

Artichoke, roasted tomato and arugula salad with manchego, marcona almonds and preserved

lemon herb vinaigrette *✓ gf* 

Ratatouille of zucchini, tomato, eggplant and bell peppers *✓ gf*

Grilled lemon asparagus with sweet potato crispies *✓ gf*

Seared brussels sprouts with pancetta and mustard glaze *gf*

Grilled broccolini with garlic, lemon and olive oil *✓ gf*

Sweet potato au gratin *✓*

Roman gnocchi dumplings with tomato puttanesca and Parmesan *✓*

Three cheese mashed potatoes Tillamook cheddar, Parmesan, Gruyere and fine herbs *✓ gf*

ENTRÉES

Please select 3, 1 vegetarian recommended.

Any Cascades or Signature Buffet entrées, plus:

Manhattan NY steak with caramelized onions and Oregon mushroom demi-glaze ** gf*

Smoked Draper Valley chicken breast with roasted shallot marsala sauce *gf*

Pan seared NW salmon marinated with coriander and dill, served with parsnip beurre blanc ** gf*

Apple cider brined pork chop with sage and marionberry jus ** gf* 

Seafood boil with prawns, clams, crab legs, potatoes, corn and andouille sausage *gf*

Huckleberry glazed duck leg confit *gf*

Alligator jambalaya with andouille, bell peppers, onions, celery, tomato and okra *gf* 

Saffron fettuccine with roasted peppers, tomato and zucchini, Meyer lemon chardonnay sauce and Parmesan *✓*

Griddled garden herb quinoa cakes with Gruyere and romesco sauce *✓ gf*

PLATED DINNERS

Includes fresh rolls and whipped butter and a choice of 2 plated dessert options (on page 34) Priced per person.

Add an additional course for \$5 per person.

STARTERS

Please select 2.

Fire roasted tomato soup [✓] *gf*

Vegetable minestrone soup with northern white beans [✓]

Chicken Pozole with crispy tortilla chips *gf* 

Seasonal Soups

Winter: chocolate beef and barley with hearty root vegetables

Spring: Oregon seafood and bacon chowder • **Summer:** chilled gazpacho tomato soup with avocado [✓] *gf*

Autumn: butternut squash bisque with spiced crème fraîche [✓] *gf*

Caesar salad anchovy crostini, marinated tomatoes and Parmesan

Pear, hazelnut and bleu cheese salad with mixed greens and berry vinaigrette [✓] *gf*

Iceberg wedge "Oregonzola" bleu cheese dressing, marinated tomatoes and smoked bacon *gf*

Garden salad tomato, cucumber, shaved fennel, carrot, Parmesan and champagne vinaigrette [✓] *gf*

Seasonal Salads

Summer: Watermelon and butter leaf salad with feta, roasted bell pepper vinaigrette and toasted pistachios [✓] *gf*

Autumn: Arugula panzanella salad with toasted ciabatta croutons, oven dried tomatoes, olives, pickled onions and goat chèvre [✓]

Winter: Kale salad with honey-bacon mustard vinaigrette, gherkins, Parmesan crisp, roasted sweet beets and pumpkin seeds *gf*

Spring: Spinach salad with chopped egg, sliced citrus, blue cheese crumbles and strawberry rhubarb vinaigrette [✓] *gf*

~ continued ~

ENTRÉES

\$49 package

Choose 2 starters, 3 entrées (1 vegetarian recommended) and 2 plated dessert options (on page 34).

Blackened Carlton Farms pork chop with apple cider beurre blanc, tart cherry jus and brussels sprout, bacon and potato hash * *gf*

Argentinian flat iron steak with grilled sweet potatoes and tomatoes tossed in chimichurri with Malbec wine sauce * *gf*

Buttermilk, herb and cornmeal crusted chicken breast with chardonnay gravy, roasted garlic mashed potatoes and grilled lemon asparagus *gf*

Pan seared NW salmon with honey mustard-tarragon glaze, hazelnut-cranberry wild rice pilaf and grilled lemon spinach * *gf*

Crooked River bison meatballs Oregon mushroom risotto, tarragon tomatoes, olives, almonds, grilled green beans and Parmesan * *gf* 

Pesto stuffed portobello mozzarella, roasted tomato, creamy garden herb polenta, grilled lemon spinach, balsamic glaze and Oregon extra virgin olive oil ~ *gf*

Griddled garden herb risotto cakes sautéed Oregon mushrooms, Gruyere, romesco sauce and grilled green beans ~ *gf*

\$59 package

Choose 2 starters, 3 entrées (1 vegetarian recommended) and 2 plated dessert options (on page 34).

Pork cordon bleu roulade prosciutto, Gruyere, grilled lemon asparagus, preserved lemon-thyme jus and griddled sweet potato * *gf* 

Marinated Wagyu sirloin steak garden herb and truffle mashed potatoes, grilled lemon asparagus, roasted Oregon mushrooms and pinot noir demi glaze * *gf*

Smoked chicken breast roasted shallot marsala sauce, hazelnut-cranberry wild rice pilaf, Parmesan and beer-glazed root vegetables *gf*

Tiger Prawn and three cheese ravioli roasted peppers, tarragon tomato, grilled zucchini, Meyer lemon-chardonnay sauce, basil and charred arugula
available as vegetarian

Hazelnut, mint and mustard crusted lamb loin chop cranberry chutney, goat chèvre mashed potatoes and grilled zucchini * *gf*

Eggplant Parmesan Napoleon grilled lemon spinach, roasted bell pepper, olives and ratatouille ~ *gf*

\$69 package

Choose 2 starters, 3 entrées (1 vegetarian recommended) and 2 plated dessert options (on page 34).

Prime grilled tenderloin with bacon jam, Oregon mushroom demi and Dutch baked potato with fresh horseradish, scallion, smoked Gouda and crème fraîche * *gf*

Huckleberry glazed duck leg confit hazelnut-cranberry wild rice pilaf, roasted apples and mushrooms, parsnip puree and green peppercorn pesto *gf* 

Seared scallops cauliflower puree, preserved lemon-anchovy gremolata, charred arugula and toasted corn-quinoa fritter * *gf*

Roasted lobster tail garlic butter, saffron-Gruyere risotto, lobster jus, roasted tarragon tomatoes, fennel and sweet peas *gf*

Pho-sso bucco fall-off-the-bone hoisin glazed pork shank with glass noodles, pea shoots, lime and root veggies in a savory broth * 

Cocoa espresso-rubbed elk chop marionberry demi, sautéed brussels sprouts and parsnips with preserved lemon and creamy garden herb polenta * *gf*

Creole stuffed bell pepper basmati rice, green onion, celery and okra served with oven roasted tomato-corn maque choux and grilled lemon spinach [✓] *gf* 

Farmer vegetable lasagna Oregon mushrooms, zucchini, tomato, Gruyere alfredo, olives, pine nuts, charred arugula and Oregon extra virgin olive oil [✓]

Snacks

Snack Time..... 28



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SNACK TIME MENU

Help your team refresh throughout the busy day!

BREW PUB

\$10 per person

Salted mini pretzels
Roasted rosemary nut mix
House popped buttered popcorn
Sizzlin' snack cracker mix
Phil's Trail mix

FIESTA

\$10 per person

Michelada tortilla chips
Guacamole
Black bean and corn salsa
Pico de gallo salsa
Mexican fruit cup

CHEF'S CHOICE

\$10 per person

Mix 'n' Match
Includes one item from each package

SWEET TOOTH

\$10 per person

Flourless ganache brownie bites with espresso chocolate
and salted caramel sauces
Fresh baked cookies: chocolate chip, peanut butter and
chef's choice
Granola bars and candy bars

SPORT

\$10 per person

Assorted whole fruit
Phil's Trail mix
Vegetable crudité with roasted garlic-chili hummus
Roasted rosemary nut mix

JUICE BAR

\$10 per person

Ginger juice shot (*ginger, lemon, cayenne*)
Fire Cider juice shot (*ginger, garlic, turmeric,
chile pepper, horseradish, onion, lemon, rosemary,
apple cider vinegar*)
Powerhouse smoothie (*cocoa, peanut butter, dates,
banana, milk, protein powder*)
Berry Strong smoothie (*mixed berries, banana, orange
juice, protein powder*)
Mini granola parfaits

Stations

Carving Stations..... 30

Themed Stations..... 31-32



CARVING STATIONS

Includes fresh dinner rolls, mixed green salad with dressings, choice of 2 Signature Dinner Buffet sides, and 1 Buffet Dessert platter (on page 34).

\$75 per hour chef fee for carving stations and ice cream station. Optional \$75 chef fee for other stations. Priced per person.

Smoked prime rib with demi au jus and horseradish mousse \$42 *

Smoked ham with maple-mustard jus \$27

Cedar planked NW salmon with honey dijon-tarragon glaze \$35 *

Cascade Natural beef tenderloin with demi au jus and horseradish mousse \$49 *

Coriander-rubbed pork loin with apple cider jus \$26 *

Roasted turkey breast with herb and pinot gris gravy \$24

SIDES

Please select 2.

Mixed greens salad with veggies, sunflower seeds, Parmesan cheese and dressings √ *gf*

Caesar salad romaine, tomatoes, Parmesan and anchovy crostini √

Any soup on page 24

Greek orzo pasta salad with grilled vegetables, preserved lemon vinaigrette and feta cheese √

Roasted Yukon potatoes with rosemary and sage √ *gf*

Grilled seasonal vegetables with olive oil, herbs, and lemon √ *gf*

Creamy polenta with grilled bell peppers, red and green onions, and roma tomatoes √ *gf*

Roasted garlic mashed potatoes √ *gf*

THEMED STATIONS

Great for vacation rentals or off-site catering. Includes Chef's choice dessert.

HAMBURGER BAR *

\$25 per person

Grilled hamburgers and buns
Assorted cheeses and crispy bacon
Lettuce, tomato, pickles, red onions and dill relish
Baked potato salad • Green salad
Tater tots • Homemade malt vinegar chips
Yellow mustard, dijon, mayonnaise and ketchup

AMERICAN BBQ

\$35 per person

Pulled pork
BBQ chicken (whole chickens, quartered)
Baby back ribs • Corn bread
Cole slaw • Baked potato salad
Corn on the cob rounds with honey butter and cotija
Mixed green salad • Homemade malt vinegar chips

SPANISH PAELLA & TAPAS

\$45 per person

Prawns, manila clams, Spanish chorizo sausage and traditional vegetables
Create your own salad bar with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options
Marcona almonds stuffed dates stuffed with jamon
Variety of Spanish olives
Two other traditional tapas appetizers; chef's choice

PACIFIC BOUNTY *

\$59 per person

Oysters on the half shell with champagne mignonette and sliced lemons
Seared togarashi ahi tuna with wasabi, ponzu sauce and pickled ginger
Split king crab legs
Citrus grilled prawns with horseradish aioli and guajillo chili sauce
Scallop ceviche with michelada tortilla chips, potato chips and guacamole
Crab salad nugget with avocado, tobiko and wasabi aioli

HAWAIIAN LUAU

\$50 per person

\$75 per hour chef fee for carving station

Hawaiian sweet rolls
Whole roasted suckling pig with passionfruit glaze
Coconut macadamia rice • Potato mac salad
Grilled seasonal fish with tropical fruit salsa
Bulgogi beef ribs • Ahi poke wonton chip
Pineapple upside down cake

~ continued ~

FLATBREAD PARTY

\$25 per person

Truffle sausage with caramelized onion and goat chèvre

Caprese • Buffalo chicken

Prosciutto with fig, olive oil and Gruyere

Create your own salad bar with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options

SLIDER BAR *

\$25 per person

BBQ pulled pork with cole slaw

Black bean patty • Classic burger • Tater Tots

Create your own salad bar with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options

ICE CREAM BAR

\$10 per person - Add \$5 per person for liquid nitrogen upgrade

Ice cream, including vanilla, chocolate and chef's choice

Frozen yogurt, chef's choice flavor

Ice cream cones

Chef's choice candy and cereal toppings

Whipped cream

Fresh berries

Chocolate, berry and caramel sauces

PASTA BAR

\$32 per person

Linguini and sausage marinara with olives and capers

Classic mac and cheese with bacon bits and truffle oil

Penne chicken artichoke with oven dried tomatoes and pesto alfredo

Roasted garlic bread • Mixed green salad

TACO CART

\$25 per person

Hard shell tacos and soft flour tortillas

Verde pork carnitas

Chili Colorado chicken

Pico de gallo • Guacamole

Mexican beans and rice

MASHED POTATO BAR

\$23 per person

Cascade Natural beef chili

Traditional brown gravy *gf*

Grated Tillamook cheddar, broccoli, chives, bacon bits, butter and sour cream

Mixed greens salad with veggies, sunflower seeds and dressing

KID'S TABLE

\$20 per person, includes milk and juice

Chicken strips • Tater tots

Macaroni and cheese • Fruit salad

Hummus and ranch with veggies and pita chips

Chocolate chip cookies

Dessert

Buffet.....	34
Plated.....	34



BUFFET DESSERT PLATTERS

\$3 per person, or choose three for \$8 per person.

- Flourless ganache brownie bites with espresso chocolate and salted caramel sauces [∨] *gf* 
- Warm apple pinwheels with amaretto sauce and hazelnut brittle [∨]
- Beignet bites with cinnamon sugar and espresso chocolate sauce [∨]
- Oregon berry mini tart with Greek yogurt mousse [∨]
- Fresh baked cookies chocolate chip, peanut butter and chef's choice [∨]
- Lemon poppy seed cheesecake bites with blueberries and lemon zest served on a tuile cookie [∨] *gf*
- Salted caramel and chocolate ganache truffle [∨] *gf*
- Chocolate pistachio cannoli with cherry mascarpone cream [∨]
- Blueberry lemon bars [∨]

PLATED DESSERTS

- Flourless ganache brownie with malted vanilla ice cream and almond brittle [∨] *gf*
- Warm apple puff rose with amaretto sauce, cinnamon ice cream and almond brittle [∨]
- Braided beignet with cinnamon sugar and espresso chocolate sauce [∨]
- Oregon berry tart with apricot compote and goat cheese-mascarpone mousse [∨]
- Vanilla-lemon crème brûlée with pistachio-fig biscotti [∨]
- Honey-vanilla poached pear with caramel ice cream and bittersweet chocolate garnish [∨] *gf*
- Chocolate pistachio éclair with Bavarian cream and fresh Oregon berries [∨]
- Banana cream pie with coconut meringue [∨]

Beverages

Beverages/Alcohol..... 36



Beer Bottles

- Coors Light, Kaliber (non-alcoholic) \$5
- Rogue American Amber \$6
- Deschutes Fresh Squeezed IPA \$6
- Deschutes Pacific Wonderland \$6
- Deschutes Black Butte Porter \$6

Soft Drinks

- Fountain Pepsi Products \$2.50
- Assorted Bottled Sodas/Juices \$4
- San Pelligrino Mineral Water \$8
- Bucha Buena Kombucha \$4
- Bottled Water \$2

Champagne Toast \$3

Cold Brew Coffee (2 gallons) \$60

Coffee Station \$4 *Includes regular and decaf coffee, hot herbal tea, hot chocolate and hot cider.*

Draft Beer & Keg Selections

- Coors Light \$5
- Pfriem Pilsner, GoodLife Sweet As, Boneyard RPM IPA \$6
- Oregon Mead & Cider - Free Press Cider \$6

Kegs (choose from draft beer selections)

- Domestic Keg \$500
- Craft Keg \$600
- Wine Keg (see separate price sheet)

Coopers Hall Wine \$7

- Cascade White
- Cascade Red

Interested in something else?

Ask your Sales Manager for the current wine list.

Bottomless Bloody Mary and Mimosa Bar \$14

Served with a full selection of pickled vegetables, hot sauces and garnishes.

LIQUOR

Well Liquor

\$7 per drink

- Gordon's Vodka
- Gordon's Gin
- Sauza Silver Tequila
- Castillo White Rum
- Jim Beam Whiskey
- Jack Daniels Whiskey
- Dewar's White Label Scotch

Call Liquor

\$9 per drink

- Tito's Vodka
- Bombay Sapphire Gin
- Captain Morgan Spiced Rum
- Bacardi Silver Rum
- Buffalo Trace Bourbon
- Jameson Whiskey
- Johnnie Walker Red Scotch

Premium Liquor

\$11 per drink

- Grey Goose Vodka
- Hendrick's Gin
- Cazadores Reposado Tequila
- Woodford Reserve Bourbon
- Glenmorangie 10 Year Scotch



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